measuring the individual dimensions of the carcass, at least one control unit and at least one scraping device, wherein the measuring device is connected via the control unit to the at least one scraping device for the purpose of communicating, wherein the measuring device is designed for detection of body joint points, and a or each scraping device includes a disc-like scraping element.

2. (Amended) A device according to claim 1, wherein two scraping devices are provided.

3. (Amended) A device according to claim 1, wherein said a or each scraping device comprises at least two disc-like scraping elements.

4. (Amended) A device according to claim 1, wherein said a or each scraping element is of rotatable construction.

5. (Amended) A device according to claim 1, wherein at least one scraping device includes an element for pulling back the tender sinew.

6. (Amended) A device according to claim 4, wherein the disc-like scraping elements are of pivotable construction such that the circumferential surfaces of their discs are arranged

so that they can be rolled over the wishbone from the body joint of the poultry carcass.

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7. (Amended) A device according to claim 4, wherein in front of each scraping device in the direction of conveying is arranged at least one measuring device.

11. (Amended) A method for removing the fillets from the eviscerated carcasses of poultry whose extremities have been detached, including the steps of:

introducing carcasses of poultry into a device for removing fillets;

detecting individual carcass dimensions by recording carcass-specific data;

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controlling a or each scraping device and mounting of scraping elements on previously determined body joint points;

subsequently detaching the fillets from the skeleton by the scraping elements which are formed in a disk shaped construction, and

completely detaching the fillets by subsequent scraping tools.

12. (Amended) A method according to claim 11, wherein detection of the carcass dimensions is effected by mechanical sensing of the body joint points.

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13. (Amended) A method according to claim 11, wherein two sides of the poultry carcass are processed one after the other.

**REMARKS**

Applicants appreciate the Examiner's acknowledgment of the claim for priority under 35 USC 119 and safe receipt of the foreign priority document.

Applicants have amended the specification by providing a substitute specification that contains no new matter.

The specification has been amended at page 10 to correct the use of reference numbers 25 and 26. Also, the sentence on page 5, lines 4-6, with respect to Fig. 3, has been rewritten to ensure that the description of the figure does not refere to the prior art.

The drawing correction is overcome by the amendment to the specification.

Claims 1-7 and 11-13 have been amended to overcome the 35 USC 112, second paragraph rejection.